

43959 to 43963—Continued.

Both white and black olives are a good deal grown around Wampoa. Since I have seen none in the immediate neighborhood of Canton nor in Hongkong and their cultivation is therefore apparently local, I can gain no intelligence of their occurrence in a wild state. They are trees 20 to 30 feet high, with a whitish trunk, and a close, round crown of foliage, which in hot sunny days exhale a pleasant balsamic odor, in which respect, as well as in general aspect, they resemble our common walnut. The two species, though perfectly distinct, are singularly alike.

I should remark that, when dried, the leaves of both species have the veinlets prominent, but the network is much closer and finer in those of the "white olive." The "white olive" is either eaten fresh, in which state its strongly resinous flavor renders it disagreeable to the European palate, or is placed when quite ripe in tubs filled with salt, stirred about continually, and after the lapse of a day taken out and dried. In this state it is hawked about in great abundance. It tastes much as the European olive might be expected to do if removed from the brine in which it is kept and allowed to dry, with an appreciable soupçon of turpentine superadded. I have been told it is regarded as a preventive of seasickness. The "black olive" is never eaten raw, but only after having been steeped for a few moments in boiling water. Thus prepared (and packed in jars, with the addition of a little salt, when desired to be preserved) it is of a fine purplish red color, like well-made freshly pickled mango. This fruit is held in much higher esteem than the other, and it is usual to keep a strict watch over it as it ripens, to prevent depredation. I have seen a man who was found luxuriating in the umbrageous coma of a tree to which he could lay no claim, with a basket full of fruit in his possession, tied "spread eagle" fashion to the trunk for nearly a day, the monotony of his durance being varied by periodical flagellations. (Adapted from *Hance*, in *Journal of Botany, British and Foreign*, vol. 9, pp. 38, 39.)

43959. CANARIUM ALBUM (Lour.) DC.

"Canarium fruits are commonly sold in Canton. This species is less expensive than the large one, *C. pimela*. The pericarp is eaten. They are pickled by the Chinese; I have seen them among imported Chinese foodstuffs in Manila." (*Merrill*.)

43960. CANARIUM PIMELA Koen.

"This species has a fleshy pericarp which is eaten. The seeds are also said to be edible. They are pickled by the Chinese; I have seen them among imported Chinese foodstuffs in Manila." (*Merrill*.)

43961. CITRUS AURANTIFOLIA (Christm.) Swingle. Rutaceæ. Lime.

A small tree, with irregular branches, found in all tropical countries, often in a semiwild condition. It has very sharp, short, stiff spines, small, rather pale green leaves, small white flowers, and an oval or round greenish yellow fruit from $1\frac{1}{4}$ to $2\frac{1}{2}$ inches in diameter, with thin skin and very acid pulp. Large quantities of limes are shipped to the United States from the West Indies for making limeade, and the lime juice is shipped bottled from Montserrat and Dominica in the West Indies. The juice is said to prevent scurvy, and hence is often carried on ships making long voyages. The trees are very sensitive to frost, and they are usually cultivated from seeds. (Adapted from *Bailey*, *Standard Cyclopaedia of Horticulture*, vol. 2, p. 782.)